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TITLE : PREPARATION OF ICE CREAM USING VEGETABLE FATS AND OILS

ABSTRACT : PURPOSE: To prepare an ice cream product having improved shape retention, shrinkage resistance, overrun, and melting properties in the mouth, by using vegetable fats and oils for ice cream obtained by blending a coconut oil with a palm oil in a specific ratio.

CONSTITUTION: 60~80wt% purified coconut oil or coconut hardened oil is blended with 40~20wt% purified palm oil or fractionated palm oil, or coconut oil is blended with palm oil in the same ratio as that of the above-mentioned case and the blend is purified to give vegetable fats and oils for ice cream. The fats and oils are added to an ice cream ingredient consisting of defatted milk, sweetening agent, stabilizer, emulsifying agent, spices, coloring matter, etc., to prepare ice cream conventionally.

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